





FI-4033

						Time in:		Lic	ense/Pe	rmit #	ŧ						Est. Type	Risk Catego	ory	
Date: Time in: License/P 03/09/2024 16:19 0														SD	SD	Page .	1 of 2			
Purp	urpose of Inspection: X 1-Routine 2-Follow Up 3-Comple					omplair	nt	4-Investigation 5-Co					5-CO/Cons	truction	6-Other	TOTA	L/SCOR			
Estab								Contact/O								Number of Number of	of Repeat Violations	olations: _0 COS: 0		_
Firel Physi					5		P	Dazhana est control :	a gree	:F1				Gr	ease	e trap :		Follow-up:	<u>ا</u> ي	} /
1175	50	ÜŜ	-3	80	#150			APT pest co	ontrol '	11-2	9-23	3		Ň,	/A	_F .		No		
Mark						Out = not in co	ompliance IN each numbered	= in compliance								plicable COS : ox for IN, NO, NA	corrected or	n site R = repo ark an X in appr	eat violation	W= Watc
																ive Action not to				
Comp		nce S	Stat N	С	7	Yana and Tan		Food Cofets		R		ompl	N	Stat	us C					
O I U N T	(0	N A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)						U	N	0	A	o s		Em	ployee Health		
х					1. Proper	cooling time	and temperature	е				Х				12. Managemen knowledge, resp			tional employe	es;
	`				2. Proper Cold Holding temperature(41°F/ 45°F)							^								
х					2. Proper	1°F/ 45°F)				х				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
		+	4		3 Proper	Hot Holding	5°F)													
Х													x			Preventing Contamination by Hands				,
X					4. Proper	cooking time	and temperatur	e				X				Hands clear	ned and prop	erly washed/ Glo	oves used prop	erly
Х					5. Proper reheating procedure for hot holding (165°F in 2							х		\Box		15. No bare hand contact with ready to eat foods or approved alternate method properly followed				ed
^	`				Hours)											anemate metho	a property re	nowed		
Х					6. Time a	s a Public Hea	alth Control; pro	ocedures & red	cords								Highly Sus	ceptible Popula	ntions	
						A	nroved Source	,			Г	х				16. Pasteurized Pasteurized egg			not offered	
							proved Source				L	^				asicuitzeu egg	ascu wiich	roquireu		
							ed from approve nd unadulterated		d in									Ch ami'r ala		
Х					destructio			*									(Chemicals		
			Ť		8. Food R	eceived at pro	oper temperatur	e						v		17. Food additiv	es; approve	d and properly st	tored; Washing	Fruits
X														X		& Vegetables				
						Protection	n from Contam	ination				Х				18. Toxic substa	inces properl	ly identified, sto	red and used	
Τ.,	T		Т				otected, preven		d		h									
Х					preparatio	on, storage, di	splay, and tastii	ng									Wat	ter/ Plumbing		
Х							ces and Returna v) ppm/temperat		and			Х				 Water from backflow device 		urce; Plumbing i	installed; prope	er
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Х					11. Prope recondition		of returned, pre-	viously served	or			Х				 Approved Solitoria Approved Solitoria 	ewage/Waste	ewater Disposal	System, prope	г
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29	QAC digital probe								
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Form EH-06 (Revised 09-2015)